

Old #	Standard	ACADEMIC		
		AA		<b>SPEAKING AND LISTENING</b>
AA8	Demonstrate understanding of basic interpersonal communication (listening, written, oral, etc)	AA	1	Utilize effective verbal and non-verbal communication skills
AA13	Organize and deliver a persuasive oral presentation	AA	2	Participate in conversation, discussion, and group presentations
AA14	Demonstrate good speaking and presentation characteristics			
ED2	Interpret and clarify directions prepared by others	AA	3	Communicate and follow directions/procedures
ED3	Communicate with customers	AA	4	Communicate effectively with customers and co-workers
ED5	Identify appropriate communication methods			
		AB		<b>READING AND WRITING</b>
		AB	1	Locate and interpret written information
AA1	Read and process information and follow instructions	AB	2	Read and interpret workplace documents
AA2	Read material and describe concepts			
		AB	3	Identify relevant details, facts, and specifications
AA5	Write with accuracy, brevity, and clarity	AB	4	Record information accurately and completely
AA4	Use correct spelling, grammar, and punctuation	AB	5	Demonstrate competence in organizing, writing, and editing using correct vocabulary, spelling, grammar, and punctuation
AA3	Use correct terminology	AB	6	Demonstrate the ability to write clearly and concisely using industry specific terminology
ED4	Write steps of an occupational process using sentences and statements as appropriate			
		AC		<b>CRITICAL THINKING AND PROBLEM SOLVING</b>
		AC	1	Utilize critical-thinking skills to determine best options/outcomes (e.g., analyze reliable/unreliable sources of information, use previous experiences, implement crisis management, develop contingency planning)

EE1	Apply a system of problem solving	AC	2	Utilize innovation and problem-solving skills to arrive at the best solution for current situation
		AC	3	Implement effective decision-making skills
		AD		<b>MATHEMATICS</b>
AB1	Add, subtract, multiply, and divide for digit numbers with or without the use of a calculator	AD	1	Perform basic and higher level math operations (e.g., addition, subtraction, multiplication, division, decimals, fractions, units of conversion, averaging, percentage, proportion, ratios)
AB2	Apply basic math functions to solve problems			
AB7	Calculate with percents, rate, ratio, and proportion with the use of a calculator			
AB3	Convert between US and metric measurement systems	AD	2	Solve problems using measurement skills (e.g., distance, weight, area, volume)
AB4	Convert fractional measurement to decimal measurement			
AB5	Compute within measurement systems			
AB6	Document results of measurement activities and calculations			
AB9	Compute calculated measurements			
AB8	Same Verbiage	AD	3	Make reasonable estimates
		AD	4	Use tables, graphs, diagrams, and charts to obtain or convey information
		AD	5	Use deductive reasoning and problem-solving in mathematics
		AE		<b>FINANCIAL LITERACY</b>
		AE	1	Locate, evaluate, and apply personal financial information
		AE	2	Identify the components of a budget and how one is created
		AE	3	Set personal financial goals and develop a plan for achieving them
		AE	4	Use financial services effectively
		AE	5	Demonstrate ability to meet financial obligations
		AF		<b>INTERNET USE AND SECURITY</b>
		AF	1	Recognize the potential risks associated with Internet use

		AF	2	Identify and apply Internet security practices (e.g., password security, login, logout, log off, lock computer)
		AF	3	Practice safe, legal, and responsible use of technology in the workplace
		<b>AG</b>		<b>INFORMATION TECHNOLOGY</b>
<b>AA7</b>	Possess basic computer keyboarding skills	AG	1	Use technology appropriately to enhance professional presentations
<b>AA17</b>	Demonstrate use of an industry-accepted word processing software package			
		AG	2	Demonstrate effective and appropriate use of social media
		AG	3	Identify ways social media can be used as marketing, advertising, and data gathering tools
		<b>AH</b>		<b>TELECOMMUNICATIONS</b>
		AH	1	Select and use appropriate devices, services, and applications to complete workplace tasks
		AH	2	Demonstrate appropriate etiquette when using e-communications (e.g., cell phone, e-mail, personal digital assistants, online meetings, conference calls)
		<b>EMPLOYABILITY</b>		
		<b>EA</b>		<b>POSITIVE WORK ETHIC</b>
<b>EA3</b>	Same Verbiage	EA	1	Demonstrate enthusiasm and confidence about work and learning new tasks
<b>EA14</b>	Demonstrate the ability for self motivation			
<b>EA1</b>	Demonstrate consistently punctual arrival	EA	2	Demonstrate consistent and punctual attendance
<b>EA2</b>	Document regular attendance			
		EA	3	Demonstrate initiative in assuming tasks
		EA	4	Exhibit dependability in the workplace
<b>AA9</b>	Implement new process steps given oral instructions	EA	5	Take and provide direction in the workplace
<b>EA11</b>	Follow directions and procedures			
<b>EB5</b>	Match employee responsibilities to employer expectations	EA	6	Accept responsibility for personal decisions and actions
		<b>EB</b>		<b>INTEGRITY</b>
		EB	1	Abide by workplace policies and procedures
		EB	2	Demonstrate honesty and reliability

<b>EB3</b>	Identify good ethical characteristics and behaviors	EB	3	Demonstrate ethical characteristics and behaviors
<b>EB4</b>	Differentiate between good and poor business ethics			
<b>EB8</b>	Maintain confidentiality and sensitivity of company information	EB	4	Maintain confidentiality and integrity of sensitive company information
<b>EC7</b>	Explain the importance of a business reputation	EB	5	Demonstrate loyalty to the company
		<b>EC</b>		<b>SELF-REPRESENTATION</b>
<b>EA4</b>	Demonstrate appropriate dress and hygiene for successful employment	EC	1	Demonstrate appropriate dress and hygiene in the workplace
		EC	2	Use language and manners suitable for the workplace
<b>EA5</b>	Demonstrate the ability to act in a polite and respectful way towards co-workers	EC	3	Demonstrate polite and respectful behavior toward others
		EC	4	Demonstrate personal accountability in the workplace
		EC	5	Demonstrate pride in work
		<b>ED</b>		<b>TIME, TASK, AND RESOURCE MANAGEMENT</b>
<b>EC1</b>	Plan and manage work schedules	ED	1	Plan and follow a work schedule
<b>EA13</b>	Same Verbiage	ED	2	Work with minimal supervision
		ED	3	Work within budgetary constraints
<b>EA6</b>	Demonstrate the ability to complete tasks on time and accurately	ED	4	Demonstrate ability to stay on task to produce high quality deliverables on time
		<b>EE</b>		<b>DIVERSITY AWARENESS</b>
<b>EB2</b>	Identify the characteristics of a diverse workforce	EE	1	Recognize diversity, discrimination, harassment, and equity
<b>EB6</b>	Define discrimination, harassment, and equity			
<b>EB7</b>	Demonstrate non-discriminatory behavior			
		EE	2	Work well with all customers and co-workers

		EE	3	Explain the benefits of diversity within the workplace
		EE	4	Explain the importance of respect for feelings, values, and beliefs of others
		EE	5	Identify strategies to bridge cultural/generational differences and use differing perspectives to increase overall quality of work
		EE	6	Illustrate techniques for eliminating gender bias and stereotyping in the workplace
		EE	7	Identify ways tasks can be structured to accommodate the diverse needs of workers
		EE	8	Recognize the challenges and advantages of a global workforce
		<b>EF</b>		<b>TEAMWORK</b>
<b>AA11</b>	Contrast the roles of a team with the role of an individual	EF	1	Recognize the characteristics of a team environment and conventional workplace
<b>EB1</b>	Recognize the difference between a team environment workplace and a conventional workplace			
<b>ED6</b>	Identify components of group dynamics			
<b>AA12</b>	Perform techniques used as a team leader	EF	2	Contribute to the success of the team
<b>ED7</b>	Demonstrate productive relationships within the work group			
<b>AA10</b>	Demonstrate the characteristics of a team player	EF	3	Demonstrate effective team skills and evaluate their importance in the workplace (e.g., setting goals, listening, following directions, questioning, dividing work)
		<b>EG</b>		<b>CREATIVITY AND RESOURCEFULNESS</b>
		EG	1	Contribute new ideas
		EG	2	Stimulate ideas by posing questions
		EG	3	Value varying ideas and opinions
		EG	4	Locate and verify information
		<b>EH</b>		<b>CONFLICT RESOLUTION</b>
<b>AA6</b>	Demonstrate knowledge of conflict resolution techniques	EH	1	Identify conflict resolution skills to enhance productivity and improve workplace relationships
		EH	2	Implement conflict resolution strategies and problem-solving skills
		EH	3	Explain the use of documentation and it's role as a component of conflict resolution
		<b>EI</b>		<b>CUSTOMER/CLIENT SERVICE</b>
		EI	1	Recognize the importance of and demonstrate how to properly acknowledge customers/clients

EC5	Identify possible actions that may lead to customer dissatisfaction	EI	2	Identify and address needs of customers/clients
EC8	Identify possible actions that may be used to correct customer dissatisfaction			
		EI	3	Provide helpful, courteous, and knowledgeable service
		EI	4	Identify appropriate channels of communication with customers/clients (e.g., phone call, face-to-face, e-mail, website)
		EI	5	Identify techniques to seek and use customer/client feedback to improve company services
EC6	Identify the ways that the level of customer satisfaction may affect company success	EI	6	Recognize the relationship between customer/client satisfaction and company success
		<b>EJ</b>		<b>ORGANIZATIONS, SYSTEMS, AND CLIMATES</b>
AA16	Identify the organizational need for profit	EJ	1	Define profit and evaluate the cost of conducting business
EC9	Identify the effect of quality on profit			
		EJ	2	Identify "big picture" issues in conducting business
EC10	Identify the effects of continuous quality improvement	EJ	3	Identifies role in fulfilling the mission of the workplace
		EJ	4	Identify the rights of workers (e.g., adult and child labor laws and other equal employment opportunity laws)
		EJ	5	Recognize the chain of command, organizational flow chart system, and hierarchy of management within an organization
		<b>EK</b>		<b>JOB ACQUISITION AND ADVANCEMENT</b>
EA7	Demonstrate the ability to make career decisions	EK	1	Recognize the importance of maintaining a job and pursuing a career
		EK	2	Define jobs associated with a specific career path or profession
		EK	3	Identify and seek various job opportunities (e.g., volunteerism, internships, co-op, part-time/full-time employment)
EA8	Prepare a resume and letter of application or interest	EK	4	Prepare a resume, letter of application, and job application

<b>EA9</b>	Complete an application for employment			
		EK	5	Prepare for a job interview (e.g., research company, highlight personal strengths, prepare questions, set-up a mock interview, dress appropriately)
<b>EA10</b>	Participate in an employment interview	EK	6	Participate in a job interview
		EK	7	Explain the proper procedure for leaving a job
		<b>EL</b>		<b>LIFELONG LEARNING</b>
		EL	1	Acquire current and emerging industry-related information
		EL	2	Demonstrate commitment to learning as a life-long process and recognize learning opportunities
		EL	3	Seek and capitalize on self-improvement opportunities
		EL	4	Discuss the importance of flexible career planning and career self-management
<b>AA15</b>	Demonstrate basic leadership skills	EL	5	Employ leadership skills to achieve workplace objectives (e.g., personal vision, adaptability, change, shared vision)
		EL	6	Recognize the importance of job performance evaluation and coaching as it relates to career advancement
<b>EA12</b>	Accept constructive criticism	EL	7	Accept and provide constructive criticism
		EL	8	Describe the impact of the global economy on jobs and careers
		<b>EM</b>		<b>JOB SPECIFIC TECHNOLOGIES</b>
		EM	1	Identify the value of new technologies and their impact on driving continuous change and the need for life-long learning
		EM	2	Research and identify emerging technologies for specific careers
		EM	3	Select appropriate technological resources to accomplish work
		<b>EN</b>		<b>HEALTH AND SAFETY</b>
		EN	1	Assume responsibility for safety of self and others
		EN	2	Follow safety guidelines in the workplace
		EN	3	Manage personal health and wellness
		<b>OCCUPATIONAL</b>		
		<b>OA</b>		<b>FOOD SCIENCE TRENDS</b>
<b>OA1</b>	Same Verbiage	OA	1	Discuss the history and describe /explain the components (e.g., processing, distribution, byproducts) of the food products and processing industry
<b>OA2</b>	Same Verbiage	OA	2	Evaluate changes and trends in the food products and processing industry
<b>OA3</b>	Same Verbiage	OA	3	Predict trends and implications in the food products and processing industry
<b>OA4</b>	Same Verbiage	OA	4	Identify and explain environmental and safety concerns about the food supply
<b>OA5</b>	Same Verbiage	OA	5	Discuss the issues of safety and environmental concerns (e.g., genetically modified organisms, microorganisms, contamination, irradiation) about foods and food processing

<b>OA6</b>	Same Verbiage	OA	6	Determine appropriate industry response to consumer concerns to assure a safe and wholesome food supply
		<b>OB</b>		<b>REGULATORY GROUPS AND LAWS</b>
<b>OB1</b>	Same Verbiage	OB	1	Explain the purpose of agencies (i.e. ,USDA, FDA, WHO) that are part of/or regulate the food products and processing industry
<b>OB2</b>	Same Verbiage	OB	2	Evaluate the changes in the food products and processing industry brought about by industry organizations or regulatory agencies
<b>OB3</b>	Same Verbiage	OB	3	Interact effectively with organizations, groups, and regulatory agencies that affect the food products and processing industry
<b>OB4</b>	Same Verbiage	OB	4	Explain the importance and usage of industry standards in food products and processing
<b>OB5</b>	Same Verbiage	OB	5	Discuss the application of industry standards in the food products and processing
<b>OB6</b>	Same Verbiage	OB	6	Prepare a plan for implementation of industry standards in food products and processing programs
		<b>OC</b>		<b>OPERATIONAL PROCEDURES</b>
<b>OC1</b>	Same Verbiage	OC	1	Explain the importance of developing and maintaining, Sanitation Standard Operating Procedures (SSOP)
<b>OC2</b>	Same Verbiage	OC	2	Evaluate the SSOP of a food products and processing company
<b>OC3</b>	Same Verbiage	OC	3	Develop SSOP for a food products and processing company
<b>OC4</b>	Same Verbiage	OC	4	Explain the purpose of Good Manufacturing Practices (GMP)
<b>OC5</b>	Same Verbiage	OC	5	Evaluate the GMP of a food products and processing company
<b>OC6</b>	Same Verbiage	OC	6	Implement GMP for a food products and processing company
<b>OC7</b>	Same Verbiage	OC	7	Identify reasons for using a planned maintenance program to maintain equipment and facilities
<b>OC8</b>	Same Verbiage	OC	8	Develop a basic equipment and facility maintenance program
<b>OC9</b>	Same Verbiage	OC	9	Perform basic equipment and facility maintenance in a food product and processing operation
		<b>OD</b>		<b>HAZARD ANALYSIS AND CRITICAL POINT (HACCP)</b>
<b>OD1</b>	Same Verbiage	OD	1	Describe contamination hazards and outline procedures to eliminate possible contamination hazards (e.g., physical, chemical, biological) associated with food products and processing
<b>OD2</b>	Same Verbiage	OD	2	Analyze the effectiveness of a food products and processing company's Critical Control Point (CCP) procedures
<b>OD3</b>	Same Verbiage	OD	3	Identify and explain the implementation of the seven principles of HACCP
<b>OD4</b>	Same Verbiage	OD	4	Implement an HACCP program for a food products and processing facility
		<b>OE</b>		<b>SAFETY AND SANITATION</b>
<b>OE1</b>	Same Verbiage	OE	1	Explain techniques and procedures for the safe handling of food products
<b>OE2</b>	Same Verbiage	OE	2	Evaluate food product handling procedures
<b>OE3</b>	Same Verbiage	OE	3	Demonstrate approved food product handling techniques
<b>OE4</b>	Same Verbiage	OE	4	Describe the importance of performing quality assurance tests on food products
<b>OE5</b>	Same Verbiage	OE	5	Perform quality assurance tests on food products
<b>OE6</b>	Same Verbiage	OE	6	Interpret quality assurance test results and apply corrective procedures



<b>OE7</b>	Same Verbiage	OE	7	Describe the effects foodborne pathogens have on food products and humans ( e.g., surfaces, environmental)
<b>OE8</b>	Same Verbiage	OE	8	Explain the importance of microbiological tests in food product preparation, listing common spoilage and pathogenic microorganisms
<b>OE9</b>	Same Verbiage	OE	9	Conduct and interpret microbiological tests for foodborne pathogens and implement corrective procedures
<b>OE10</b>	Same Verbiage	OE	10	Explain the importance of record keeping (e.g., good agricultural practices, HACCP) in a food products and processing system
<b>OE11</b>	Same Verbiage	OE	11	Discuss documentation procedures (e.g., good agricultural practices, HACCP) in a food products and processing system
<b>OE12</b>	Same Verbiage	OE	12	Demonstrate proper record keeping (e.g., good agricultural practices, HACCP) in a food products and processing system
<b>OE13</b>	Same Verbiage	OE	13	Describe the importance and difference of performing quality assurance and quality control tests
<b>OE14</b>	Same Verbiage	OE	14	Interpret the importance and difference of performing quality assurance and quality control tests
<b>OE15</b>	Same Verbiage	OE	15	Perform the importance and difference of performing quality assurance and quality control tests
		<b>OF</b>		<b>WORKER SAFETY PROCEDURES</b>
<b>OF1</b>	Same Verbiage	OF	1	Explain safety standards that must be observed in facility design and equipment use
<b>OF2</b>	Same Verbiage	OF	2	Outline guidelines for personnel safety in the food products and processing industry
<b>OF3</b>	Same Verbiage	OF	3	Evaluate a facility to determine the implementation of safety procedures
		<b>OG</b>		<b>SCIENCE APPLICATION</b>
<b>OG1</b>	Same Verbiage	OG	1	Discuss how research and industry developments lead to improvements in the food products and processing industry
<b>OG2</b>	Same Verbiage	OG	2	Design a research project in food science using the scientific method
<b>OG3</b>	Same Verbiage	OG	3	Conduct research in food science and interpret results to improve food products
<b>OG4</b>	Same Verbiage	OG	4	Explain the application of chemistry to food science
<b>OG5</b>	Same Verbiage	OG	5	Explain how the chemical and physical properties of foods influence nutritional value and eating quality
<b>OG6</b>	Same Verbiage	OG	6	Determine the chemical and physical properties of food products
<b>OG7</b>	Same Verbiage	OG	7	Explain the Food Guide Pyramid in relation to essential nutrients for the human diet
<b>OG8</b>	Same Verbiage	OG	8	Compare and contrast the nutritive value of food and food groups
<b>OG9</b>	Same Verbiage	OG	9	Design a daily food guide for a healthful diet
<b>OG10</b>	Same Verbiage	OG	10	Discuss common food constituents (e.g., proteins, carbohydrates, fats, vitamins, minerals)
<b>OG11</b>	Same Verbiage	OG	11	Compare and contrast food constituents and their relative value to product taste and appearance
<b>OG12</b>	Same Verbiage	OG	12	Analyze food products to identify food constituents
<b>OG13</b>	Same Verbiage	OG	13	Identify common food additives (e.g., preservatives, antioxidants, buffers, stabilizers, colors, flavors) and their legal limits
<b>OG14</b>	Same Verbiage	OG	14	Describe the purpose of common food additives
<b>OG15</b>	Same Verbiage	OG	15	Formulate and explain the incorporation of additives into food products

<b>OG16</b>	Same Verbiage	OG	16	Explain the importance of food labeling including allergies to the consumer
<b>OG17</b>	Same Verbiage	OG	17	Explain the required components of a food label
<b>OG18</b>	Same Verbiage	OG	18	Prepare and label foods according to the established standards of regulatory agencies
<b>OG19</b>	Same Verbiage	OG	19	Describe factors (e.g., regulation, creativity, and economics) in planning and developing a new food product
<b>OG20</b>	Same Verbiage	OG	20	Plan and create a new food product
<b>OG21</b>	Same Verbiage	OG	21	Perform sensory testing and marketing functions to characterize and determine consumer preference and market potential
		<b>OH</b>		<b>HARVESTING, SELECTION, AND INSPECTION</b>
<b>OH1</b>	Same Verbiage	OH	1	Identify quality and yield grades of food products
<b>OH2</b>	Same Verbiage	OH	2	Discuss factors that affect quality and yield grades of food products
<b>OH3</b>	Same Verbiage	OH	3	Assign quality and yield grades to food products according to industry standards
<b>OH4</b>	Same Verbiage	OH	4	Select raw food products based on yield grades, quality grades, and related selection criteria
<b>OH5</b>	Same Verbiage	OH	5	Perform quality control inspections of raw food products for processing
<b>OH6</b>	Same Verbiage	OH	6	Implement procedures to maintain original food quality and yield
<b>OH7</b>	Same Verbiage	OH	7	Identify and describe accepted animal treatment and harvesting techniques
<b>OH8</b>	Same Verbiage	OH	8	Compare and contrast accepted animal treatment and harvesting techniques
<b>OH9</b>	Same Verbiage	OH	9	Harvest animals using regulatory agency approved technique
<b>OH10</b>	Same Verbiage	OH	10	Describe the importance of pre-mortem and post-mortem inspections of animals for harvest
<b>OH11</b>	Same Verbiage	OH	11	Explain observations and the process of both pre-mortem and post-mortem inspection of animals in relation to the production of food products
<b>OH12</b>	Same Verbiage	OH	12	Conduct pre-mortem and post-mortem inspections of animals
		<b>OI</b>		<b>EVALUATION OF FOOD PRODUCTS</b>
<b>OI1</b>	Same Verbiage	OI	1	Identify and describe foods derived from meat, egg, poultry, fish, and dairy products
<b>OI2</b>	Same Verbiage	OI	2	Discuss desirable qualities of processed meat, egg, poultry, fish, and dairy products
<b>OI3</b>	Same Verbiage	OI	3	Evaluate, grade, and classify processed meat, egg, poultry, fish, and dairy products
<b>OI4</b>	Same Verbiage	OI	4	Identify and describe products derived from fruits and vegetables
<b>OI5</b>	Same Verbiage	OI	5	Discuss desirable qualities of fruit and vegetable products
<b>OI6</b>	Same Verbiage	OI	6	Evaluate, grade, and classify processed products from fruits and vegetables
<b>OI7</b>	Same Verbiage	OI	7	Identify and describe products derived from grains, legume, and oilseeds
<b>OI8</b>	Same Verbiage	OI	8	Discuss desirable qualities of grain, legume, and oilseed products
<b>OI9</b>	Same Verbiage	OI	9	Evaluate, grade, and classify finished products derived from grains, legumes, and oilseeds
		<b>OJ</b>		<b>FOOD PROCESSING</b>
<b>OJ1</b>	Same Verbiage	OJ	1	Identify and explain common weights and measures used in the food products and processing industry
<b>OJ2</b>	Same Verbiage	OJ	2	Weigh and measure food products and perform conversions between units of measure

<b>OJ3</b>	Same Verbiage	OJ	3	Use weights and measures to formulate and package food products
<b>OJ4</b>	Same Verbiage	OJ	4	Explain methods and materials for processing foods for sale as fresh food products
<b>OJ5</b>	Same Verbiage	OJ	5	Prepare foods for sale and distribution as fresh food products
<b>OJ6</b>	Same Verbiage	OJ	6	Evaluate foods prepared for the fresh food market based on factors such as shelf life, shrinkage, appearance, and weight
<b>OJ7</b>	Same Verbiage	OJ	7	Identify methods of food preservation and give examples of foods preserved by each method
<b>OJ8</b>	Same Verbiage	OJ	8	Explain the processes of food preservation methods
<b>OJ9</b>	Same Verbiage	OJ	9	Preserve foods using various methods and techniques
<b>OJ10</b>	Same Verbiage	OJ	10	Explain techniques for preparing ready-to-eat food products
<b>OJ11</b>	Same Verbiage	OJ	11	Demonstrate techniques of preparing ready-to-eat food products
<b>OJ12</b>	Same Verbiage	OJ	12	Evaluate ready-to-eat food products
<b>OJ13</b>	Same Verbiage	OJ	13	Explain materials and methods of food packaging and presentation
<b>OJ14</b>	Same Verbiage	OJ	14	Select and utilize packaging materials in storing processed foods and raw food products
<b>OJ15</b>	Same Verbiage	OJ	15	Analyze foods stored in various packaging materials to determine which materials retain desirable food qualities
<b>OJ16</b>	Same Verbiage	OJ	16	Identify and explain storage conditions to preserve product quality
<b>OJ17</b>	Same Verbiage	OJ	17	Select methods and conditions for storing raw and processed food products
<b>OJ18</b>	Same Verbiage	OJ	18	Compare and contrast foods stored under varying conditions for quality, shelf life, and intended use